



NEW YEARS EVE

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STARTERS

Parsnip and Apple Soup, Crème Fraîche, Warm Bread (v)
Baked Queen Scallops, Smoked Salmon, Creamed Leeks, Parmesan Glaze
Chicken Liver Pate, Fig and Onion Chutney, Toasted Sourdough
Boudin Noir, Creamed Potato, Smoked Pancetta and Lentil Jus

MAIN COURSE

Fillet Steak, Dauphinoise Potatoes, Buttered French Beans,
Confit Tomato, Truffle Jus
Butter Roasted Hake, Roasted Garlic Ratte Potatoes, Crayfish Tails,
Tenderstem Broccoli, Romesco
Roasted Butternut Squash Risotto, Sun Blushed Tomatoes,
Toasted Almonds, Pecorino (v)
Rump of Lamb, Buttered Mash, Braised Lamb Faggot,
Roasted Baby Carrots, Lamb Jus

SORBET

Champagne Sorbet

SWEETS

Espresso Crème Brûlée, Shortbread Biscuits
Selection of Artisan Cheeses, Biscuits, Frosted Grapes, Chutney, Fruit Cake,
Quince Jelly
Baked Raspberry and White Chocolate Cheesecake, Lemon Curd
Chocolate Tart, Chocolate Orange Ice Cream

Pre order required
To book your table email;
info@viaductwestvale.co.uk

£50PP
INCLUDES A GLASS OF
PROSECCO

7.30PM

Food allergies and intolerances.
Please speak to a member of staff about the
ingredients in your meal when placing your order.